

# **ABSTRACT**

5                   The present invention relates to a process for the production of a  
fat composition suitable for use as a confectionery fat, wherein a starting fat  
composition which contains between 20 and 95 wt% of  $S_2U$ , less than 75 wt % of  
 $SU_2 + U_3$ , less than 20 wt% of  $S_3$  between 1 and 12 wt% of diglycerides, between  
10 and 100 wt% of at least one interesterified fat, the interesterified fat containing  
10 less than 15 wt% of C-12 with respect to the total amount of interesterified fat, is  
subjected to a catalytic hydrogenation so as to obtain a first fat and in that the first  
fat is incorporated in the fat composition. Thereby the glyceride contents are  
expressed as wt% with respect to the total amount of d- and triglycerides, S means  
a saturated fatty acid with a hydrocarbon chain length of 14-24 carbon atoms, U  
15 means unsaturated fatty acid with a hydrocarbon chain length of 14-24 carbon  
atoms.